

"Underwater Wheels" Rice and Veggie Roll-ups

Makes: 12 or 48 servings

| Ingredients | Weight | Measure | Weight | Measure |
|----------------------------|--------|------------|--------|---------|
| Tortillas, whole wheat, 8" | | 12 | | 48 |
| Spinach leaves | | 1 cup | | 4 cups |
| Carrots, grated | | 1-1/2 cups | | 6 cups |
| Cucumber, cut into strips | | 1 cup | | 4 cups |
| Soy sauce | | 1/4 cup | | 1 cup |
| Rice, white, short grain | | 1 cup | | 4 cups |

12 Servings

48 Servings

| | | 4.5 | | |
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- 1. Cook rice as directed on box.
- 2. Warm each tortilla in microwave oven for about 10 seconds.
- 3. Place about 4 spinach leaves in middle of tortilla, followed by 1-1/2 Tbsp of rice.
- 4. Combine carrots and cucumbers. Place about 1/3 cup of mixture on rice.
- 5. Fold bottom up and roll from one side to the other.
- 6. Serve with soy sauce for dipping.

Notes

Serving Tips:

Try making these with brown rice or fish fillets for a whole new recipe!

| Key Nutrients | Amount | % Daily Value |
|----------------|--------|---------------|
| Total Calories | 112 | |
| Total Fat | NA | |
| Protein | 3 g | |
| Carbohydrates | 24 g | |
| Dietary Fiber | 1 g | |
| Saturated Fat | NA | |
| Sodium | 360 mg | |